AUTHOR AND SUBJECT INDEX

CEREAL SCIENCE TODAY

Volume 5, 1960

A

Author Index, Volume 5, 1960	Ramstad, P. E.	5, 29, 59, 127, 165, 197, 233, 269,
PAGE	Reimers, L.	
	Schwain, F. R.	
Aitken, T. R	Shellenberger, J.	A
Bailey, C. H		
Bohn, R. T		
Bottomley, R. A		
Briggs, D. R		
Bruins, H. W		52, 84, 160,
Buck, P. A. 292		
	Terrell, R. S.	
Bushuk, W	Vinz, G. L.	
Callis, C. F	Voris, L	
Campbell, L		
Chapman, E. E		
Conn, J. F 143	0	
Cory, R		F
Dalby, G		
Edmonds, Warren O. 249		01 110 157 005
Evans, J. W		21, 118, 157, 225,
Y	· ·	
	Zeleny, L	
Fifield, C. C		
Fischer, L. H	S.,L	iest Index Volume E 1940
Forsythe, R. H	306	ject Index, Volume 5, 1960
Glass, R. L		P
Gracza, R	AACC ARTICLES	AACC Board in Action
Gunderson, F. L	AAGG ARTICLES	
Gunderson, M. F		AACC in Chicago
Haley, W. L. 203		AACC Rockets into Chicago .
Harris, K. L. 35, 285	AACC	AACC Committee Activities
	COMMITTEES	AACC Technical Committees
Hellman, N. N. 208	COMMITTEES	
Heyne, E. G		1959-1960 (revised)
Irani, R. R		
Johnson, J. A		Flour Specifications and Ap-
Johnson, P. E		proved Methods
Johnston, C. O		Pesticide Residues Committee
Jones, C. R		249,
Kichline, T. P	AAGG I	T 10 .: N 00 10
Kiely, P. J	AACC LOCAL	Local Section News 22, 48,
Kurtz, O'D. L. 35, 284	SECTIONS	116, 152, 186, 218, 260, 282,
Lally, Margaret		Local Section Officers
	AACC Marmana	Annual Tri Section Meeting
Lehman, A. J 6	AACC MEETINGS	Annual Tri-Section Meeting
Linko, P	AND PROGRAMS	Announced
Marks, H. L		Formulation Symposium
Meek, D. C		45th Annual Meeting, Prelim-
Menger, Anita		inary Program
Mertz, E. T		45th Annual Meeting
Milner, R. T		Minutes of the Annual Busi-
Moriarity, J. H. 273		ness Meeting
Nelson, J. H. 292		Second Annual Ingredient
Nesheim, R. O		Symposium
Nowlin, A. C	AACC	New AACC Members 48,
Painter, R. H	MEMBERSHIP	192,
Pease, H. L 278	MEMBERSHIF	
Pence, J. W	AACC REPORTS	Official Report for 1960
Pippitt, R. G	OFFICIAL	Pesticide Residues Committee
Poundstone, A. B		249,
Pratt, D. B., Jr 80, 89, 90, 128		Committee Reports
2. 20, jt		Committee Acports

AUTHOR AND SUBJECT INDEX

CEREAL SCIENCE TODAY

Volume 5, 1960

A

Author Index, Volume 5, 1960	Ramstad, P. E.	5, 29, 59, 127, 165, 197, 233, 269,
PAGE	Reimers, L.	
	Schwain, F. R.	
Aitken, T. R	Shellenberger, J.	A
Bailey, C. H		
Bohn, R. T		
Bottomley, R. A		
Briggs, D. R		
Bruins, H. W		52, 84, 160,
Buck, P. A. 292		
	Terrell, R. S.	
Bushuk, W	Vinz, G. L.	
Callis, C. F	Voris, L	
Campbell, L		
Chapman, E. E		
Conn, J. F 143	0	
Cory, R		F
Dalby, G		
Edmonds, Warren O. 249		01 110 157 005
Evans, J. W		21, 118, 157, 225,
Y	· ·	
	Zeleny, L	
Fifield, C. C		
Fischer, L. H	S.,L	iest Index Volume E 1940
Forsythe, R. H	306	ject Index, Volume 5, 1960
Glass, R. L		P
Gracza, R	AACC ARTICLES	AACC Board in Action
Gunderson, F. L	AAGG ARTICLES	
Gunderson, M. F		AACC in Chicago
Haley, W. L. 203		AACC Rockets into Chicago .
Harris, K. L. 35, 285	AACC	AACC Committee Activities
	COMMITTEES	AACC Technical Committees
Hellman, N. N. 208	COMMITTEES	
Heyne, E. G		1959-1960 (revised)
Irani, R. R		
Johnson, J. A		Flour Specifications and Ap-
Johnson, P. E		proved Methods
Johnston, C. O		Pesticide Residues Committee
Jones, C. R		249,
Kichline, T. P	AAGG I	T 10 .: N 00 10
Kiely, P. J	AACC LOCAL	Local Section News 22, 48,
Kurtz, O'D. L. 35, 284	SECTIONS	116, 152, 186, 218, 260, 282,
Lally, Margaret		Local Section Officers
	AACC Marmana	Annual Tri Section Meeting
Lehman, A. J 6	AACC MEETINGS	Annual Tri-Section Meeting
Linko, P	AND PROGRAMS	Announced
Marks, H. L		Formulation Symposium
Meek, D. C		45th Annual Meeting, Prelim-
Menger, Anita		inary Program
Mertz, E. T		45th Annual Meeting
Milner, R. T		Minutes of the Annual Busi-
Moriarity, J. H. 273		ness Meeting
Nelson, J. H. 292		Second Annual Ingredient
Nesheim, R. O		Symposium
Nowlin, A. C	AACC	New AACC Members 48,
Painter, R. H	MEMBERSHIP	192,
Pease, H. L 278	MEMBERSHIF	
Pence, J. W	AACC REPORTS	Official Report for 1960
Pippitt, R. G	OFFICIAL	Pesticide Residues Committee
Poundstone, A. B		249,
Pratt, D. B., Jr 80, 89, 90, 128		Committee Reports
2. 20, jt		Committee Acports

Unofficial	1955 University Avenue 2 Flour Specifications and Approved Methods 2	245		Knox and Vermillion, Early- Maturing Soft Red Winter Wheat; Purdue Agr. Exp.	
	President's Corner 80, 18 184, 221, 259, 283, 3			Sta. LaPorte, Soft Red Winter Wheat; Purdue Agr. Exp.	82
Additives	Food-Additive Toxicity Studies White Mineral Oil in the Bak- ing Industry	5 6 234		Sta. Principles and Procedures for Evaluating the Safety of Food Additives; Food & Nu-	82
AMINO ACIDS	Soybeans and Soybean Products Protein Nutrition and Feed Formulation			trition Board	82
Aromatics	Bread Aromatics from Browning Systems 2	273		Control Program; U.S. Dept. of Health, Education, and Welfare	263
BAKED PRODUCTS	White Mineral Oil in the Baking Industry 2	234		Radiological Health Data; U. S. Dept. of Health, Educa-	
BAKING QUALITY	Testing for Milling and Baking ing Quality of New Wheats 1	104		tion, and Welfare What Consumers Should Know About Food Additives; Food	191
BAKING TECHNOLOGY	Baking Technology and Nutri- tional Trends in Germany 2	275		and Drug Administration	158
	Leavening Acids: Their Effect on the Shelf Life of Cake Mixes and on Cake Grain	143	BOOK REVIEWS	Advances in Agronomy, Vol. XI; ed. by E. G. Norman Biochemical Basis of the Improvement of the Quality of	
	Baking	208 60			190
BARLEY MALT	Modern Distillery Operations 3	308		Biophysical Science—A Study Program; J. C. Oncley, ed	
BOOK NOTES	Chemicals and the Food In- dustry, by R. M. Ikeda and			in-chief Breeding Field Crops, by J.	50
	D. G. Crosby	293		M. Poehlman Conditioning and Drying of Cereal Grains, by W. Schafer	
	emy of Sciences-National	82	*	and L. Altrogge	
	Corn in Industry; Corn Indus- tries Research Foundation 2	293		ing. A Survey of the Liter- ature (October 1958), by	
	Current Review of the Soviet Technical Press; Office of Technical Services	101		Dorothy Bradbury, J. E. Hubbard, Majel M. Mac-	
	Dual, a Hessian-Fly-Resistant Soft Red Winter Wheat;	131		Masters, and F. R. Senti Conversion Factors and Technical Data for the Food In-	
	Purdue Univ. Ag. Exp. Sta. Food Preservation by Irradiation, 1951-58; U.S. Dept. of			dustry, compiled by C. G. Harrel and R. J. Thelen Evaluation of Protein Nutri-	20
	Commerce Heinz Handbook of Nutrition, ed. by B. T. Burton and ed.	20		tion; report of Food and Nu- trition Board	82
	board Honey in Your Baking; Kans.	82		Introduction to Colloid Chemistry, by K. J. Mysels	
	Insect and Rodent Control; U.	82		Lipide Chemistry, by D. J. Hanahan, F. R. N. Gurd,	
	S. Dept. of Commerce 2 Insect Pests in Stored Gereals; Munton & Fison, Ltd. (Eng-	441		and I. Zabin	
	land)	82		Drugs, 7th ed.; Merck & Co., Inc.	191
	of the Entomology Research Division for the Control of			Methods of Biochemical Analysis, vol. 8; D. Glick, ed.	
	Insects Attacking Crops and Livestock, 1960 Season; Agr.			Modern Dynamic Approach to Product Development, A; U.	
	Research Service	263		S. Dept. of Commerce	20

	Nutritional Evaluation of Food Processing, ed. by R.		CORN WET- MILLING	Corn Wet-Milling-Process and Progress
	S. Harris and H. von Loe- secke Physico-Chemical Properties	292	CRACKER BAKING	Malt as an Adjunct in Cracker Baking
	of Wheat Proteins, The; S.C.I. Monograph No. 6	82	DIASTATIC ACTIVITY	Rapid Method for Determining Diastatic Activity 286
	Problems in the Evaluation of Carcinogenic Hazard from Use of Food Additives. Nat'l		DISASTER FEEDING	Ten Steps for Survival 254
	Acad. of Sciences-Nat'l Re- search Council		DISTILLERY OPERATIONS	Modern Distillery Operations . 308
	Some Aspects of Food Tech- nology in India, ed. by H. A.		DOUGH MIXING	The Farinograph Mixing Bowl 106
	B. Parpia, R. C. Bhutiani, K. L. Radhakrishnan, A. N.		Editorials	
	Sankaran, and B. V. Sub- barayappa; pub. by Central		EGG YOLK	How Yellow Is Yellow? 180
	Food Technological Research Inst., Mysore, India Synthesis and Organization in the Bacterial Cell, by E. F.		ENZYMES	The Biochemistry of Grain Storage
	Gale	263	Erratum	21
BREAD	Bread Aromatics from Browning Systems		FARINOGRAPH TECHNOLOGY	The Farinograph Mixing Bowl 106
Bread Production	Enzymes in Commercial Bread Production		FEEDS	Sampling Techniques for Bet-
Browning	Bread Aromatics from Browning Systems			ter Feed Quality Control 174 Soybeans and Soybean Products 8 Feed Technology 21, 118
BULGOR	Bulgor, an Ancient Wheat	009		157, 224, 260
CAKE	Food	203	FEED FORMULATION	Protein Nutrition and Feed Formulation
	on the Shelf Life of Cake Mixes and on Cake Grain	143	FLAVOR OF BREAD	Bread Aromatics from Browning Systems 278
CEREAL CHEMISTRY	Previews from CEREAL CHEMISTRY	157	FLAVOR RESEARCH	Basic Flavor Research 240
CEREAL PRODUCTS	Animal Fragments in Cereal Products Bulgor, an Ancient Wheat Food The Handling Properties of Cereal Products		FLOUR	The Farinograph Mixing Bowl 106 Flour Research Problems 166 The Handling Properties of Cereal Products 198 Rapid Method for Quantitative Estimation of Flour in
CEREAL RESEARCH	New Techniques in Protein Chemistry	32		Prepared Mixes
CEREAL RESEARCH INSTITUTIONS	The Hard Red Spring and Durum Wheat Quality Lab- oratory	13	FLOUR PARTICLE SIZE	Yield
CIVIL DEFENSE	Sabotage! The Unsolved Prob- lem of the Food Industry Ten Steps for Survival		FLOUR	Size
Communications	Management Looks at Quality		SPECIFICATIONS	proved Methods 245
	Control-A Communica- tions Problem	90	FLOW CONDITIONING	The Handling Properties of Cereal Products 198
Conditioners	The Handling Properties of Cereal Products	198	FOOD AND DRUG ADMINISTRA- TION	Sabotage! The Unsolved Prob- lem of the Food Industry 316 Ten Steps for Survival 254
CORN	New Techniques in Protein Chemistry	32		Ultraviolet Light-A Tool for the FDA Inspector 182

FOOD COLOR FOOD INDUSTRY	How Yellow Is Yellow? 180 Sabotage! The Unsolved Prob-	MIXES	Leavening Acids: Their Ef- fect on the Shelf Life of Cake Mixes and on Cake
FUMIGATION	lem of the Food Industry 316 Ten Steps for Survival 254 Gas Treatment of Foodstuffs 157		Grain
GRAIN	Moisture Measurement in the		tive Estimation of Flour in Prepared Mixes 285
GRAIN STORAGE	Grain Industry	MOISTURE MEASUREMENT	Moisture Measurement in the Grain Industry 130
Insect	Storage	NECROLOGY	Claude F. Davis
Infestation	Products 63 Insect Fragment Contamination in Cereals 35		Frederick L. Dunlap 320 George Garnatz 188 Rae H. Harris 120 Arthur J. King 256
INSECT PESTS	Entomological Problems in Developing New Wheats 98		Mary Brooke Mahan
Insecticides	AACC Pesticide Residue Committee: Report for 1960 249 AACC Pesticide Residues Committee Report: 1960 278		C. J. Patterson 294 Gustav Rapaport 74 Wendell Reeder 148 Russell J. Stenberg 320
INTERNATIONAL REPORTS	Australia	News Items	International and Overseas Reports
LABORATORY PROBLEMS	Laboratory Helps and Gadgets 43, 184, 259, 285		Local Section News
LEAVENING ACIDS	Leavening Acids: Their Effect on the Shelf Life of Cake Mixes and on Cake Grain 143		260, 282, 318 People, Products, Patter 18, 44, 74, 120, 148, 188, 216, 256, 294, 320
LETTERS TO THE EDITOR	Russian Baking Practices 2		President's Corner 80, 156, 184, 221, 259, 283, 319 Washington Highlights 185
LIPIDS	Flour Research Problems 166 The Role of Lipids in Baking . 60	Nitrogen	New Techniques in Protein 'Chemistry
MALT	Enzymes in Commercial Bread Production 270 Malt as an Adjunct in Cracker Baking 208	NUTRITION, ANIMAL	Protein Nutrition and Feed Formulation
METHODS	Flour Specifications and Approved Methods 245 Moisture Measurement in the Grain Industry 130	NUTRITION, HUMAN	Baking Technology and Nutri- tional Trends in Germany 275 "Radiological Health Data" 185 Role of the Food and Nutri- tion Board in the Nutrition-
	Pesticide Residue Committee Reports, 1960249, 278 Quick Method for Determin-	Oil	al Improvement of Cereal Products
	ing Diastatic Activity 286 Rapid Method for Quantita-	OIL	Baking Industry 234
	tive Estimation of Flour in Prepared Mixes 285	OILS AND OILSEEDS	Soybeans and Soybean Products 8
	Sedimentation Method for Determining Flour Particle Size	OVERSEAS REPORTS	Canada 23 India 23
MILLING QUALITY	Testing for Milling and Baking Quality of New Wheats	PESTICIDE RESIDUES	Pesticide Residues Committee Reports, 1960249, 278
MILLING TECHNOLOGY	A Wheat Sizing Technique for Predicting Flour	PHOSPHATE LEAVENERS	Leavening Acids: Their Effect on the Shelf Life of Cake Mixes and on Cake Grain. 143
MINERAL OIL	Milling Yield	PLANT DISEASES	Pathological Problems in Developing New Wheat Varieties
		VOL. 5, NO	. 10 • DECEMBER 1960 • PAGE 327

PRESIDENTIAL ADDRESS	Where Do We Go from Here?	128	SOYBEANS	Soybeans and Soybean Products 8
PROTEIN	Soybeans and Soybean Products New Techniques in Protein Chemistry Protein Nutrition and Feed Formulation	8 32 312	STARCH	Corn Wet-Milling – Process and Progress
QUALITY CONTROL	Management Looks at Quality Control – A Communications Problem	90	Toxicity in Foods	Food-Additive Toxicity Studies 6
	Sampling Techniques for Bet- ter Feed Quality Control	174	Ultraviolet Light	Ultraviolet Light – A Tool for the FDA Inspector 182
RESEARCH	Basic Flavor Research The Biochemistry of Grain Storage	240 302	WET-MILLING	Corn Wet-Milling – Process and Progress 243
	Flour Research Problems The Hard Red Spring and Durum Wheat Quality	13	WHEAT	The Biochemistry of Grain Storage
RODENT INFESTATION	Ultraviolet Light – A Tool for the FDA Inspector	182	147	Yield 71
Sampling Techniques	Sampling Techniques for Bet- ter Feed Quality Control.	174	WHEAT BREEDING	Entomological Problems in Developing New Wheats 98 The Hard Red Spring and
Sanitation	Animal Fragments in Cereal Products Insect Fragment Contamina-	63		Durum Wheat Quality Laboratory
	tion in Cereals Sanitation 21, Ultraviolet Light – A Tool for the FDA Inspector			ties
SEDIMENTATION	Sedimentation Method for Determining Flour Particle Size	40	WHEAT QUALITY	The Hard Red Spring and Du- rum Wheat Quality Labora-
SHELF LIFE	Leavening Acids: Their Effect on the Shelf Life of Cake Mixes and on Cake Grain	143	WHISKEY PRODUCTION	Modern Distillery Operations 308